



TEAM FOUR
FOODSERVICE



Protein plus penne with Italian sausage and kale

Yield: 10 servings

Ingredients:

20 Oz. Barilla® protein plus penne
20 Oz. Italian sausage, no casing
2 Tbsp. Extra virgin olive oil
3 Garlic cloves, minced
5 Oz. Baby kale
¾ Cup dry white wine
32 Oz. Strained tomatoes
¾ Cup pecorino, grated
Salt & black pepper to taste

Directions:

1. In a skillet over medium heat add olive oil and sausage.
2. Break sausage apart and cook until brown, about 2-3 minutes.
3. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions.
4. Add garlic to the meat and cook an additional minute. Add kale, cooking another minute.
5. Add wine and reduce by half.
6. Add tomato sauce and bring to a simmer.
7. Drain pasta and add to the sauce with ½ of the cheese, and toss well.
8. Garnish with remaining cheese.

Recipe and photo courtesy of Barilla